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COMPOSITION OF OILSEEDS

A List of Publications, 1936-1961
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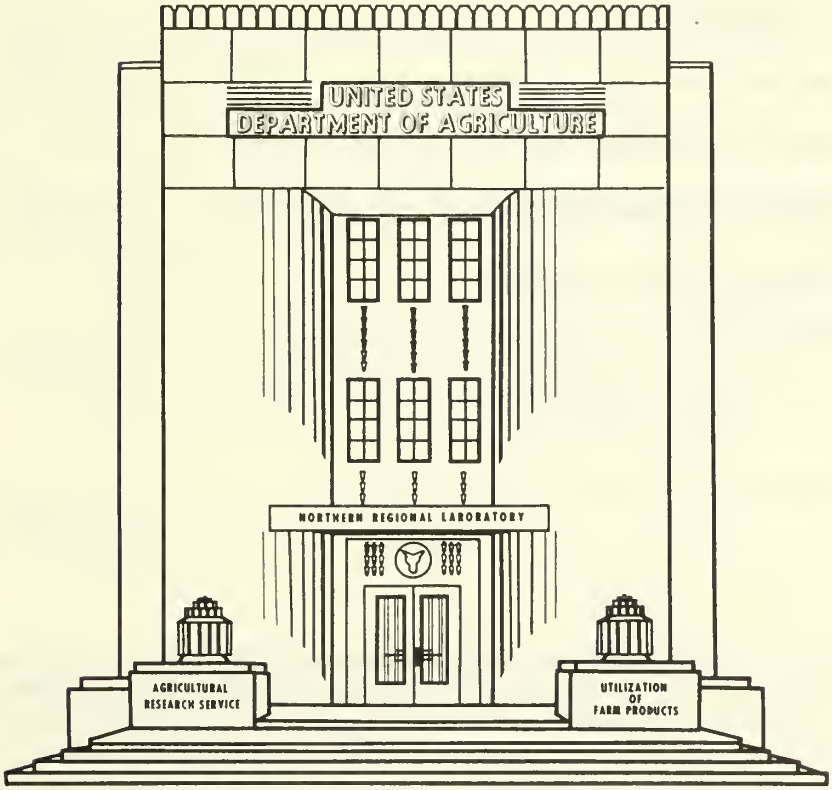
UNITED STATES
DEPARTMENT OF AGRICULTURE
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UTILIZATION OF FARM PRODUCTS

Agricultural Research Service

UNITED STATES DEPARTMENT OF AGRICULTURE

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This list of publications represents 25 years of research work on the composition of oilseeds and related technology. It supersedes previous lists issued as AIC-184, Suppl. 1-6; AIC-228, Suppl. 1-6; and ARS-71-5, Suppl. 1-7. References are listed chronologically, except those pertaining to subgroups under a main heading are placed together.

Northern Utilization Research and Development Division
1815 North University Street
Peoria, Illinois

PUBLICATIONS ON COMPOSITION OF OILSEEDS

1936-1961

[Publications marked (*) are not available for distribution. When requesting specific reprints, please order by number.]

Commercial Oilseeds

6-SBL * THE ISOLATION OF SUCROSE FROM SOYBEANS.
H. R. Kraybill, R. L. Smith, and E. D. Walter.[1]
J. Am. Chem. Soc. 59: 2470-2471. November 1937

60-SBL * SMOKE, FLASH, AND FIRE POINTS OF SOYBEAN AND OTHER VEGETABLE OILS.
S. B. Detwiler, Jr., and K. S. Markley.[1]
Oil & Soap 17(2): 39-40. February 1940.

76-SBL * GENISTIN (AN ISOFLAVONE GLUCOSIDE) AND ITS AGLUCONE, GENISTEIN, FROM SOYBEANS.
E. D. Walter.[1]
J. Am. Chem. Soc. 63(12): 3273-3276. December 1941.

151 SUNFLOWER AND SAFFLOWER SEEDS AND OILS.
R. T. Milner, J. E. Hubbard, and Mary B. Wiele.
Oil & Soap 22(11): 304-307. November 1945.

313 * COMPOSITION AND ITS EFFECTS ON THE PRICE OF SOYBEANS AND SOYBEAN OIL.
R. T. Milner.
AIC-201. July 1948. 6 pp. [Processed]

21-SBL * REPORT OF THE SOYBEAN ANALYSIS COMMITTEE OF THE AMERICAN OIL CHEMISTS' SOCIETY.
R. T. Milner.[1]
Oil & Soap 15(8): 214. August 1938.

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[1] U.S. Regional Soybean Industrial Products Laboratory, Urbana, Ill. The chemical and engineering investigations conducted at this Laboratory were transferred to the Northern Laboratory as of July 1, 1942.

38-SBL * REPORT OF THE SOYBEAN ANALYSIS COMMITTEE 1938-1939.
R. T. Milner.[1]
Oil & Soap 16(7): 129-131. July 1939.

59-SBL * REPORT OF THE SOYBEAN ANALYSIS COMMITTEE - 1939-40.
R. T. Milner.[1]
Oil & Soap 17(7): 126. July 1940.

80-SBL * REPORT OF THE SOYBEAN ANALYSIS COMMITTEE.
T. H. Hopper.[1]
Oil & Soap 18(6): 132-133. June 1941.

74-SBL * THE COMPOSITION AND YIELD OF CRUDE LIPIDS OBTAINED FROM SOYBEANS BY SUCCESSIVE SOLVENT EXTRACTIONS.
W. C. Bull and T. H. Hopper.[1]
Oil & Soap 18(11): 219-222. November 1941.

86-SBL * A STUDY OF THE MOISTURE IN SOYBEANS.
A. C. Beckel and F. R. Earle.[1]
Ind. Eng. Chem., Anal. Ed. 13(1): 40-43. January 1941.

96-SBL * INFLUENCE OF VARIETY, ENVIRONMENT, AND FERTILITY LEVEL ON THE CHEMICAL COMPOSITION OF SOYBEAN SEED.
J. L. Cartter and T. H. Hopper.[1]
U.S. Dept. Agr. Tech. Bull. No. 787. May 1942. 66 pp.

104-SBL * THE EFFECT OF VARIETY AND ENVIRONMENT ON THE EQUILIBRIUM MOISTURE CONTENT OF SOYBEAN SEED.
A. C. Beckel and J. L. Cartter.[1]
Cereal Chem. 20(3): 362-368. May 1943.

1245 WATER ABSORPTION OF SOYBEANS.
Allan K. Smith and Arlo M. Nash, with the technical assistance of Letta I. Wilson
J. Am. Oil Chemists' Soc. 38(3): 120-123. March 1961.

401 * COLOR EVALUATION OF EDIBLE FATTY OILS.
Duncan Macmillan.
J. Am. Oil Chemists' Soc. 26(10): 615-617. October 1949.

672 SUGGESTED SPECTROPHOTOMETRIC METHODS FOR GRADING GREEN SOYBEAN OIL.
Eugene H. Melvin, Duncan Macmillan, and Frederic R. Senti.
J. Am. Oil Chemists' Soc. 30(6): 255-259. June 1953.

771 COLOR CHARACTERTISTICS AND CHEMICAL ANALYSES OF OIL FROM FROST- AND WEATHER-DAMAGED SOYBEANS.
Duncan Macmillan and Eugene H. Melvin.
J. Am. Oil Chemists' Soc. 32(2): 85-88. February 1955.

967 A MODIFIED INDOPHENOL-XYLENE EXTRACTION METHOD FOR THE DETERMINATION OF ASCORBIC ACID IN SOYBEANS.
F. B. Weakley and L. L. McKinney.
J. Am. Oil Chemists' Soc. 35(6): 281-284. June 1958.

970 CHANGES IN THE COMPOSITION OF SOYBEANS ON SPROUTING.
L. L. McKinney, F. B. Weakley, R. E. Campbell, and J. C. Cowan.
J. Am. Oil Chemists' Soc. 35(7): 364-366. July 1958.

3-PL-480 * CYCLO-ARTHENOL: A MINOR CONSTITUENT OF LINSEED OIL.
Pompeo Capella.[2]
Stazione Sperimentale Olii e Grassi, Milan, Italy.
Nature 190(4771): 167-168. April 8, 1961.

New Oilseeds

74 * OIL FROM TUMBLING MUSTARD SEED.
W. H. Goss and J. E. Ruckman.
Oil & Soap 21(8): 234-236. August 1944.

156 * TYPHA (CATTAIL) SEED OIL.
J. R. Clopton and R. W. Von Korff.
Oil & Soap 22(12): 330-331. December 1945.

584 * NEW OILSEEDS FOR INDUSTRY.
R. T. Milner.
Chemurgic Dig. 11(5): 10-13. May 1952.

1205 * SEARCH FOR NEW NONCOMPETITIVE OILSEED CROPS.
F. R. Earle.
Soybean Dig. 20(7): 6-7. May 1960. Abstract only.

1063 SEARCH FOR NEW INDUSTRIAL OILS. I. SELECTED OILS FROM 24 PLANT FAMILIES.
F. R. Earle, E. H. Melvin, L. H. Mason, C. H. VanEtten, I. A. Wolff, and Q. Jones.[3]
J. Am. Oil Chemists' Soc. 36(7): 304-307. July 1959.

1094 SEARCH FOR NEW INDUSTRIAL OILS. II. OILS WITH HIGH IODINE VALUES.
F. R. Earle, T. A. McGuire, Jean Mallan, M. O. Bagby, I. A. Wolff, and Quentin Jones.[3]
J. Am. Oil Chemists' Soc. 37(1): 48-50. January 1960.

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[2] This research work, sponsored by the Northern Division, was financed by foreign currencies obtained from the sale abroad of U.S. agricultural commodities under Public Law 480. The funds used are available only in the currency of the foreign country indicated and cannot be converted into dollars for research in the United States.

[3] USDA Crops Research Division, Beltsville, Md.

1133 SEARCH FOR NEW INDUSTRIAL OILS. III. OILS FROM *COMPOSITAE*.
F. R. Earle, I. A. Wolff, and Quentin Jones.[3]
J. Am. Oil Chemists' Soc. 37(5): 254-256. May 1960.

1169 SEARCH FOR NEW INDUSTRIAL OILS. IV.
F. R. Earle, C. A. Glass, Glenda C. Geisinger,
I. A. Wolff, and Quentin Jones.[3]
J. Am. Oil Chemists' Soc. 37(9): 440-447. September 1960.

1322 SEARCH FOR NEW INDUSTRIAL OILS. V. OILS OF CRUCIFERAE.
K. L. Mikolajczak, T. K. Miwa, F. R. Earle, I. A. Wolff,
and Quentin Jones.[3]
J. Am. Oil Chemists' Soc. 38(12): 678-681. December 1961.

1046 ISOLATION OF VERNOLIC ACID FROM *VERNONIA ANTHELMINTICA* OIL.
C. R. Smith, Jr., Kay F. Koch, and I. A. Wolff.
J. Am. Oil Chemists' Soc. 36(5): 219-220. May 1959.

1122 THE EPOXY ACIDS OF *CHRYSANTHEMUM CORONARIUM* AND *CLARKIA ELEGENS* SEED OILS.
C. R. Smith, Jr., M. O. Bagby, R. L. Lohmar, C. A. Glass,
and I. A. Wolff.
J. Org. Chem. 25(2): 218-222. February 1960.

1125 DIMORPHECOLIC ACID--A UNIQUE HYDROXYDIENOID FATTY ACID.
C. R. Smith, Jr., T. L. Wilson, E. H. Melvin, and
I. A. Wolff.
J. Am. Chem. Soc. 82(6): 1417-1421. March 1960.

1197 *CUPHEA LLAVEA* SEED OIL, A GOOD SOURCE OF CAPRIC ACID.
T. L. Wilson, T. K. Miwa, and C. R. Smith, Jr.
J. Am. Oil Chemists' Soc. 37(12): 675-676. December 1960.

1191 UNIQUE FATTY ACIDS FROM *LIMNANTHES DOUGLASII* SEED OIL: THE C_{20}- AND C_{22}-MONOENES.
C. R. Smith, Jr., M. O. Bagby, T. K. Miwa, R. L. Lohmar,
and I. A. Wolff.
J. Org. Chem. 25(10): 1770-1774. October 1960.

1243 A UNIQUE FATTY ACID FROM *LIMNANTHES DOUGLASII* SEED OIL: THE C_{22} DIENE.
M. O. Bagby, C. R. Smith, Jr., T. K. Miwa, R. L. Lohmar,
and I. A. Wolff.
J. Org. Chem. 26(4): 1261-1265. April 1961.

1228 OCCURRENCE OF MALVALIC, STERCULIC, AND DIHYDROSTERCULIC ACIDS TOGETHER IN SEED OILS.
C. R. Smith, Jr., T. L. Wilson, and K. L. Mikolajczak.
Chem. & Ind. (London) (8): 256-257. February 25, 1961.

1277 LESQUEROLIC ACID. A NEW HYDROXY ACID FROM LESQUERELLA SEED OIL.
C. R. Smith, Jr., T. L. Wilson, T. K. Miwa, H. Zobel, R. L. Lohmar, and I. A. Wolff.
J. Org. Chem. 26(8): 2903-2905. August 1961.

1303 IDENTIFICATION OF A NEW, NATURALLY OCCURRING, STEAM-VOLATILE ISOTHIOCYANATE FROM LESQUERELLA LASIOCARPA SEED.
Melvin E. Daxenbichler, C. H. VanEtten, and Ivan A. Wolff.
J. Org. Chem. 26(10): 4168-4169. October 1961.

1319 CHARACTERIZATION OF CYCLOPROPENOID ACIDS IN SELECTED SEED OILS.
T. L. Wilson, C. R. Smith, Jr., and K. L. Mikolajczak.
J. Am. Oil Chemists' Soc. 38(12): 696-699. December 1961.

Oil Composition

9-SBL * COMPOSITION OF A SOYBEAN OIL OF ABNORMALLY LOW IODINE NUMBER.
F. G. Dollear, P. Krauczunas, and K. S. Markley.[1]
Oil & Soap 15(10): 263-264. October 1938.

44-SBL * THE CHEMICAL COMPOSITION OF SOME HIGH IODINE NUMBER SOYBEAN OILS.
F. G. Dollear, P. Krauczunas, and K. S. Markley.[1]
Oil & Soap 17(6): 120-121. June 1940.

68-SBL * STEROL GLUCOSIDES FROM EXPRESSED SOYBEAN OIL.
M. H. Thornton, H. R. Kraybill, and J. H. Mitchell, Jr.[1]
J. Am. Chem. Soc. 62(8): 2006-2008. August 1940.

69-SBL * STEROLS FROM CRUDE SOYBEAN OIL.
H. R. Kraybill, M. H. Thornton, and K. E. Eldridge.[1]
Ind. Eng. Chem. 32(8): 1138-1139. August 1940.

90-SBL * WAX CONSTITUENTS OF THE WINTERIZER PRESS CAKE OF SOYBEAN OIL.
F. R. Earle and Samuel B. Detwiler, Jr.[1]
Oil & Soap 18(6): 117-119. June 1941.

34 * MOLECULAR DISTILLATION OF A CRUDE SOYBEAN OIL.
Samuel B. Detwiler, Jr., W. C. Bull, and D. H. Wheeler.[1]
Oil & Soap 20(6): 108-122. June 1943.

54 * RELATION BETWEEN THE FATTY ACID COMPOSITION AND THE IODINE NUMBER OF SOYBEAN OIL.
C. R. Scholfield and W. C. Bull.[1]
Oil & Soap 21(3): 87-89. March 1944.

289 * ADSORPTION ANALYSIS OF LIPIDS. II. THE FRACTIONATION OF SOYBEAN OIL AND DERIVED ETHYL ESTERS.
Catherine L. Reinbold and Herbert J. Dutton.
J. Am. Oil Chemists' Soc. 25(4): 117-120. April 1948.

290 * ADSORPTION ANALYSIS OF LIPIDS. III. SYNTHETIC MIXTURES OF ETHYL STEARATE, OLEATE, LINOLEATE, AND LINOLENATE.
Herbert J. Dutton and Catherine L. Reinbold.
J. Am. Oil Chemists' Soc. 25(4): 120-124. April 1948.

427 * ADSORPTION ANALYSIS OF LIPIDS. IV. FRACTIONATION OF CHOLESTEROL AND ERGOSTEROL.
Fred K. Kawahara and Herbert J. Dutton.
J. Am. Oil Chemists' Soc. 27(5): 161-164. May 1950.

414 * FRACTIONATION AND STRUCTURE OF SOYBEAN GLYCERIDES.
Herbert J. Dutton, Catherine R. Lancaster, and Ordean L. Brekke.
J. Am. Oil Chemists' Soc. 27(1): 25-30. January 1950.

821 GLYCERIDE STRUCTURE OF VEGETABLE OILS BY COUNTERCURRENT DISTRIBUTION. I. LINSEED OIL.
H. J. Dutton and J. A. Cannon.
J. Am. Oil Chemists' Soc. 33(1): 46-49. January 1956.
Paint Ind. Mag. 71(6): 8, 10, 12, 49. June 1956.

883 GLYCERIDE STRUCTURE OF VEGETABLE OILS BY COUNTERCURRENT DISTRIBUTION. II. SOYBEAN OIL.
C. R. Scholfield and Mary A. Hicks.
J. Am. Oil Chemists' Soc. 34(2): 77-80. February 1957.

999 GLYCERIDE STRUCTURE OF VEGETABLE OILS BY COUNTERCURRENT DISTRIBUTION. III. SAFFLOWER OIL.
C. R. Scholfield and H. J. Dutton.
J. Am. Oil Chemists' Soc. 35(10): 493-496. October 1958.

1068 GLYCERIDE STRUCTURE OF VEGETABLE OILS BY COUNTERCURRENT DISTRIBUTION. IV. COCOA BUTTER.
C. R. Scholfield and H. J. Dutton.
J. Am. Oil Chemists' Soc. 36(8): 325-328. August 1959.

1207 GLYCERIDE STRUCTURE OF VEGETABLE OILS BY COUNTERCURRENT DISTRIBUTION. V. COMPARISON OF NATURAL, INTERESTERIFIED, AND SYNTHETIC COCOA BUTTER.
H. J. Dutton, C. R. Scholfield, and T. L. Mounts.
J. Am. Oil Chemists' Soc. 38(2): 96-101. February 1961.

1222 GLYCERIDE STRUCTURE OF VEGETABLE OILS BY COUNTERCURRENT DISTRIBUTION. VI. CORN OIL.
C. R. Scholfield, Janina Nowakowska, and H. J. Dutton.
J. Am. Oil Chemists' Soc. 38(4): 175-177. April 1961.

1229 COUNTERCURRENT DISTRIBUTION OF SOYBEAN FATTY ACID METHYL ESTERS BIOSYNTHETICALLY LABELED WITH H^3 AND C^{14}.
H. J. Dutton, E. P. Jones, C. R. Scholfield, W. Chorney,[4] and N. J. Scully.[4]
J. Lipid Research 2(1): 63-67. January 1961.

1320 COUNTERCURRENT DISTRIBUTION.
C. R. Scholfield.
J. Am. Oil Chemists' Soc. 38(10): 562-565. October 1961.

Phosphatides

14-SBL * THE OCCURRENCE OF PHOSPHORUS IN SOYBEANS.
F. R. Earle and R. T. Milner.[1]
Oil & Soap 15(2): 41-42. February 1938.

97-SBL * PHOSPHATIDES FROM SOYBEAN OIL.
M. H. Thornton and H. R. Kraybill.[1]
Ind. Eng. Chem. 34(5): 625-628. May 1942.

337 * COMPONENTS OF "SOYBEAN LECITHIN."
C. R. Scholfield, H. J. Dutton, F. W. Tanner, Jr., and J. C. Cowan.
J. Am. Oil Chemists' Soc. 25(10): 368-372. October 1948.

445 * COMPARATIVE COMPOSITION OF SOYBEAN AND CORN PHOSPHATIDES.
C. R. Scholfield, T. A. McGuire, and Herbert J. Dutton.
J. Am. Oil Chemists' Soc. 27(9): 352-355. September 1950.

505 FRACTIONATION OF LINSEED PHOSPHATIDES.
T. A. McGuire and F. R. Earle.
J. Am. Oil Chemists' Soc. 28(8): 328-331. August 1951.

598 CARBOHYDRATE CONSTITUENTS OF SOYBEAN "LECITHIN."
C. R. Scholfield, Herbert J. Dutton, and Robert J. Dimler.
J. Am. Oil Chemists' Soc. 29(7): 293-298. July 1952.

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[4] Argonne National Laboratories, Chicago, Ill.

602 FRACTIONATION OF SOYBEAN PHOSPHATIDES WITH ISOPROPYL ALCOHOL.
Turid Wik, C. R. Scholfield, and J. C. Cowan.
J. Am. Oil Chemists' Soc. 29(8): 345-347.
August 1952.

722 * SEPARATIONS OF SOY BEAN INOSITIDE FRACTIONS OF LOW PARTITION COEFFICIENT.
C. R. Scholfield and H. J. Dutton.
J. Biol. Chem. 208(1): 461-469. May 1954.

729 SOURCES OF COLOR IN SOYBEAN "LECITHIN."
C. R. Scholfield and Herbert J. Dutton.
J. Am. Oil Chemists' Soc. 31(6): 258-261. June 1954.

775 * FLUORESCENCE AS A MEASURE OF BROWN SUBSTANCES IN SOYBEAN LECITHIN.
C. R. Scholfield and H. J. Dutton.
J. Am. Oil Chemists' Soc. 32(3): 169-170. March 1955.

794 * PREPARATION OF PHOSPHATIDYL ETHANOLAMINE FROM SOY BEAN PHOSPHATIDES.
C. R. Scholfield and H. J. Dutton.
J. Biol. Chem. 214(2): 633-638. June 1955.

934 * PHOSPHATIDYL ETHANOLAMINE.
C. R. Scholfield and H. J. Dutton.
In Biochemical Preparations. Vol. 5, David Shemin, ed.-in-chief, pp. 5-8. New York. 1957.

1004 COMPARATIVE STUDY OF WHEAT FLOUR PHOSPHATIDES.
L. H. Mason and A. E. Johnston.
Cereal Chem. 35(6): 435-448. November 1958.

1011 SELECTIVE HYDROLYSIS OF SOYBEAN OIL PHOSPHATIDES.
R. E. Beal.
J. Am. Oil Chemists' Soc. 35(12): 681-684.
December 1958.

29-C SPHINGOLIPIDES.
H. E. Carter, Dimitris S. Galanos, R. H. Gigg, John H. Law, Teishi Nakayama, D. B. Smith, and Evelyn J. Weber, University of Illinois, Urbana.[5]
Federation Proc. 16(3): 817-825. September 1957.

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[5] Report of research work done by an outside agency under contract with the U.S. Department of Agriculture and supervised by the Northern Division.

36-C BIOCHEMISTRY OF THE SPHINGOLIPIDES. X. PHYTOGLYCOLIPIDE, A COMPLEX PHYTOSPHINGOSINE-CONTAINING LIPIDE FROM PLANT SEEDS.
Herbert E. Carter, Walter D. Celmer, Dimitris S. Galanos, R. H. Gigg, William E. M. Lands, John H. Law, Katherine L. Mueller, Teishi Nakayama, H. H. Tomizawa, and Evelyn Weber, University of Illinois, Urbana.[5]
J. Am. Oil Chemists' Soc. 35(7): 335-343. July 1958.

42-C BIOCHEMISTRY OF THE SPHINGOLIPIDES. XI. STRUCTURE OF PHYTOGLYCOLIPIDE.
Herbert E. Carter, R. H. Gigg, John H. Law, Teishi Nakayama, and Evelyn Weber, University of Illinois, Urbana.[5]
J. Biol. Chem. 233(6): 1309-1314. December 1958.

Meal Composition

490 * SIEVE ANALYSIS OF GROUND SOYBEANS AND SOY FLOUR.
Irma J. Bolam and F. R. Earle.
J. Am. Oil Chemists' Soc. 28(5): 194-195. May 1951.

24-SBL * SOME PHYSICAL FACTORS AFFECTING THE DISPERSION OF SOYBEAN PROTEINS IN WATER.
R. H. Nagel, H. C. Becker, and R. T. Milner.[1]
Cereal Chem. 15(4): 463-471. July 1938.

23-SBL * THE SOLUBILITY OF SOME CONSTITUENTS OF SOYBEAN MEAL IN ALCOHOL-WATER SOLUTIONS.
R. H. Nagel, H. C. Becker, and R. T. Milner.[1]
Cereal Chem. 15(6): 766-774. November 1938.

79-SBL * MOISTURE CONTENT OF SOYBEAN OIL MEALS.
A. C. Beckel and T. H. Hopper.[1]
Ind. Eng. Chem. 33(11): 1448-1452. November 1941.

99-SBL * SOYBEAN PROTEIN
Allan K. Smith.[1]
Soybean Dig. 2(9): 4-5. July 1942.
ACE-152 (RSLM-64). 1942. 4 pp. [Processed]

184 * PREPARATION AND NITROGEN CONTENT OF SOYBEAN PROTEIN.
William G. Smiley and Allan K. Smith.
Cereal Chem. 23(3): 288-296. May 1946.

364 * STUDIES ON THE PREPARATION OF SOYBEAN PROTEIN FREE FROM PHOSPHORUS.
L. L. McKinney, W. F. Sollars, and E. A. Setzkorn.
J. Biol. Chem. 178(1): 117-132. March 1949.

500 * DENATURATION OF SOYBEAN PROTEIN WITH ALCOHOLS AND
WITH ACETONE.
A. K. Smith, Vernon L. Johnsen, and Robert E. Derges.
Cereal Chem. 28(4): 325-333. July 1951.

604 PEPTIZATION OF SOYBEAN MEAL PROTEIN. EFFECT OF METHOD
OF DISPERSION AND AGE OF BEANS.
Allan K. Smith, Paul A. Belter, and Vernon L. Johnsen.
J. Am. Oil Chemists' Soc. 29(8): 309-312. August 1952.

734 AQUEOUS VAPOR PRESSURE OF SOYBEAN MEAL AND ITS FRACTIONS.
P. A. Belter, C. R. Lancaster, and A. K. Smith.
J. Am. Oil Chemists' Soc. 31(9): 388-392. September 1954.

765 PROTEASES OF THE SOYBEAN.
C. W. Ofelt, A. K. Smith, and James M. Mills.
Cereal Chem. 32(1): 53-63. January 1955.

787 SOYBEAN PROTEIN FRACTIONS AND THEIR ELECTROPHORETIC PATTERNS.
Allan K. Smith, Elliot N. Schubert, and Paul A. Belter.
J. Am. Oil Chemists' Soc. 32(5): 274-278. May 1955.

884 PHYTIN ELIMINATION IN SOYBEAN PROTEIN ISOLATION.
Allan K. Smith and Joseph J. Rackis.
J. Am. Chem. Soc. 79(3): 633-637. February 1957.

917 AN ULTRACENTRIFUGAL STUDY ON THE ASSOCIATION-DISSOCIATION
OF GLYCININ IN ACID SOLUTION.
Joseph J. Rackis, A. K. Smith, G. E. Babcock, and
H. A. Sasame.
J. Am. Chem. Soc. 79(17): 4655-4658. September 1957.

37-C * CHEMICAL COMPOSITION AND END GROUPS OF THE SOYBEAN
HEMAGGLUTININ.
Shohachi Wada, M. J. Pallansch, and Irvin E. Liener,
University of Minnesota, St. Paul.[5]
J. Biol. Chem. 233(2): 395-400. August 1958.

1003 BEHAVIOR OF THE 11S PROTEIN OF SOYBEANS IN ACID SOLUTIONS.
I. EFFECTS OF pH, IONIC STRENGTH, AND TIME ON ULTRACENTRIFUGAL AND OPTICAL ROTATORY PROPERTIES.
W. J. Wolf, J. J. Rackis, A. K. Smith, H. A. Sasame,
and G. E. Babcock.
J. Am. Chem. Soc. 80(21): 5730-5735. November 1958.

1007 STUDIES ON THE PROTEIN IN SOYBEAN HYPOCOTYL.
Joseph J. Rackis, Allan K. Smith, and Henry A. Sasame.
Arch. Biochem. Biophys. 78(1): 180-187. November 1958.

1024 AMINO ACID COMPOSITION OF SOYBEAN PROTEIN FRACTIONS.
C. H. VanEtten, J. E. Hubbard, Jean M. Mallan,
A. K. Smith, and C. W. Blessin.
J. Agr. Food Chem. 7(2): 129-131. February 1959.

374 CHROMATOGRAPHY OF SOYBEAN PROTEINS. I. FRACTIONATION OF WHEY PROTEINS ON DIETHYLAMINOETHYL-CELLULOSE.
Joseph J. Rackis, H. A. Sasame, R. L. Anderson,
and A. K. Smith.
J. Am. Chem. Soc. 81(23): 6265-6270. December 1959.

1304 ULTRACENTRIFUGAL DIFFERENCES IN SOYBEAN PROTEIN COMPOSITION.
W. J. Wolf, G. E. Babcock, and A. K. Smith.
Nature 191(4796): 1395-1396. September 30, 1961.

1291 AMINO ACIDS IN SOYBEAN HULLS AND OIL MEAL FRACTIONS.
J. J. Rackis, R. L. Anderson, H. A. Sasame,
A. K. Smith, and C. H. VanEtten.
J. Agr. Food Chem. 9(5): 409-412. September-October 1961.

1312 HYDROXYPROLINE CONTENT OF SEED MEALS AND DISTRIBUTION OF THE AMINO ACID IN KERNEL, SEED COAT, AND PERICARP.
C. H. VanEtten, R. W. Miller, F. R. Earle, I. A. Wolff,
and Quentin Jones.[3]
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